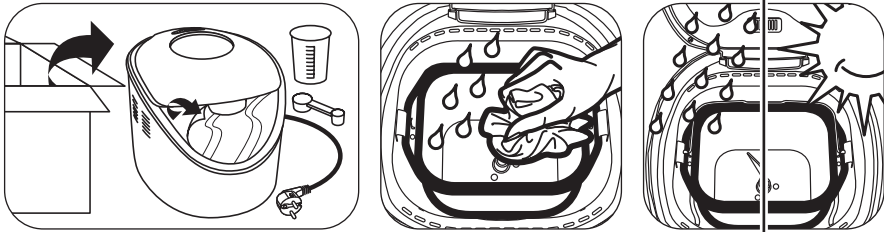


BEFORE YOU BEGIN



△ A slight odour may be given off when used for the first time

GB

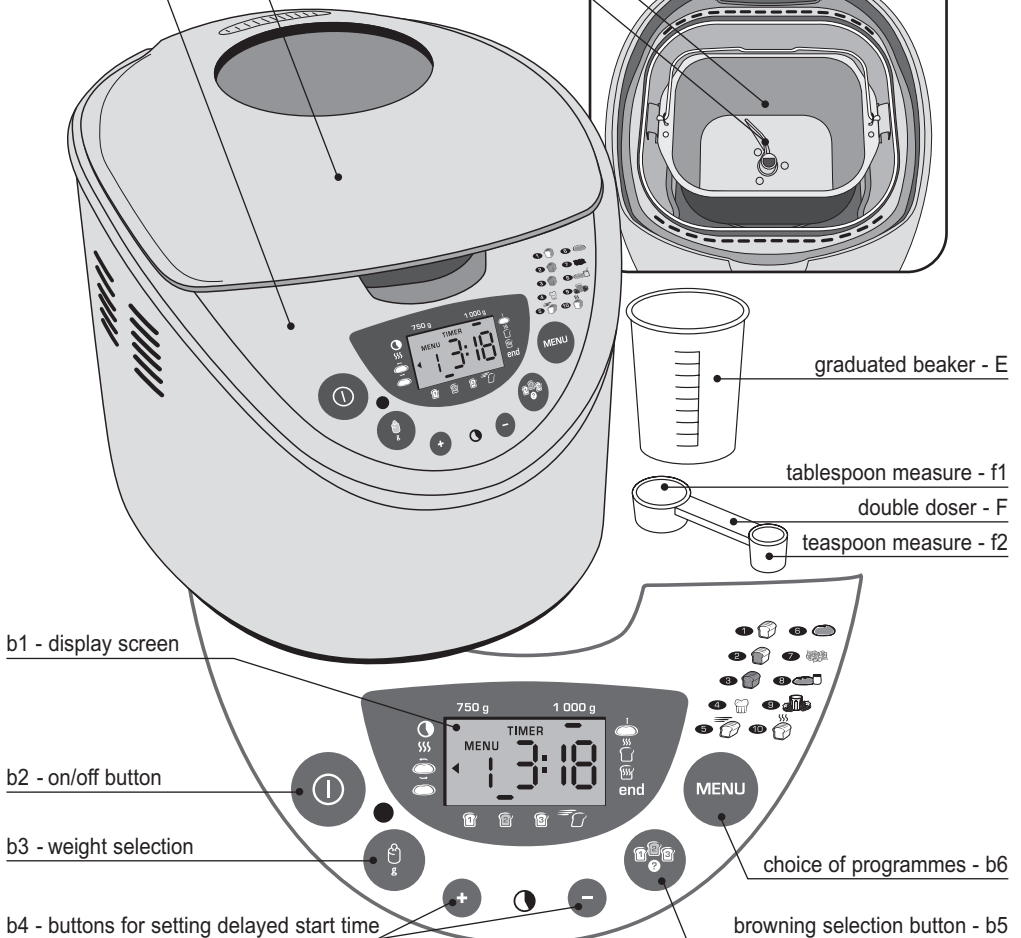
GETTING TO KNOW YOUR BREADMAKER

A - lid with window

B - control panel

C - bread pan

D - kneading paddle



INTRODUCTION

Bread plays an important role in our nutrition.

Who has never dreamed of making their own freshly baked bread at home?

Now you can using a breadmaker.

Whether you are a beginner or an expert, all you have to do is add the ingredients and the breadmaker does the rest. You can easily make bread, bread dough, pizza dough, brioche, pasta and jam effortlessly. However be aware that to make the most of your breadmaker a certain learning curve is necessary. Take the time to get to know it and don't be disappointed if your first attempts aren't quite perfect. But if you're impatient to make your first loaf, one of the recipes in the quick-start paragraph will help you take your first steps. Note that the texture of the bread you'll get is more compact than bread from a bakery. Also, remember that all baked loaves have a hole underneath where the kneading paddle is positioned while the bread is baking in the pan.

FIRST STEPS

Tips for making good bread

1

Read the instructions carefully and use the recipes: breadmaking using this appliance is not the same as breadmaking by hand!

2

All the ingredients used must be at room temperature and should be weighed precisely. **Measure liquids with the graduated beaker supplied. Use the double doser supplied to measure teaspoons on one side and tablespoons on the other.** All spoon measures are level and not heaped. Incorrect measurements give bad results.

3

For successful bread making using the correct ingredients is critical (see page 20 & 21). Use ingredients before their use-by date and keep them in a cool, dry place.

4

It is important to measure the quantity of flour precisely. That is why you should weigh out flour using a kitchen scale. Use packets of active dry baker's yeast. Unless otherwise indicated in the recipe, do not use baking powder. Once a packet of yeast has been opened, it should be used within 48 hours.

5

To avoid disturbing the preparation while it is rising, we recommend that you place all the ingredients into the pan at the beginning and do not open the lid during use. Carefully follow the order of ingredients and quantities indicated in the recipes. **First the liquids, then the solids. Yeast should not come into contact with liquids, sugar or salt.**

General order to be followed:

Liquids (butter, oil, eggs, water, milk)

Salt

Sugar

Flour, first half

Powdered milk

Specific solid ingredients

Flour, second half

Yeast

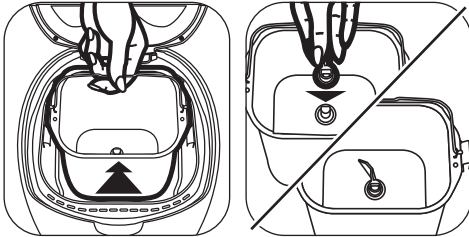
QUICK-START

To get to know your breadmaker, we suggest trying the **BASIC BREAD** recipe for your first loaf.

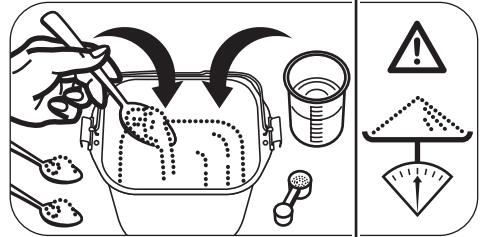
BASIC BREAD
(programme 1)

BROWNING	> MEDIUM
WEIGHT	> 1000 g
TIME	> 3 : 18
OIL	> 1.5 tablespoons
WATER	> 300 ml

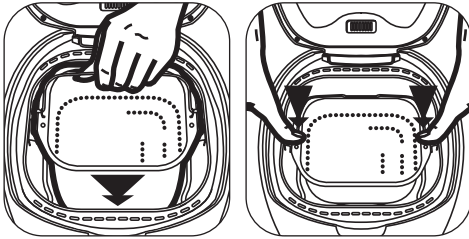
SALT	> 1.5 teaspoons
SUGAR	> 1 tablespoon
POWDERED MILK	> 2 tablespoon
WHITE BREAD FLOUR	> 550 g
YEAST	> 1.5 teaspoons



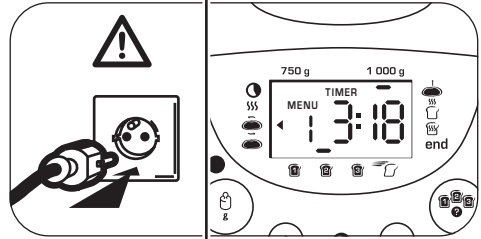
Remove the bread pan by lifting the handle and firmly pulling upward.
Then insert the kneading paddle.



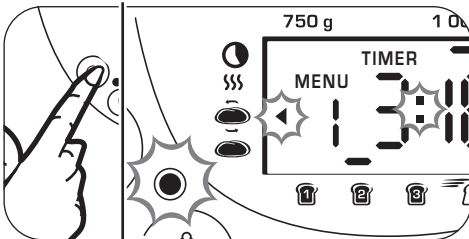
Put the ingredients in the pan in exactly the order recommended.
Make sure that all ingredients are weighed with precision.



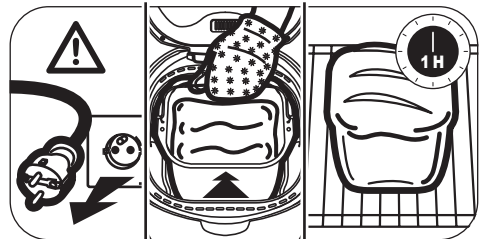
Place the bread pan in the breadmaker. Press down on both sides of the pan so that it clips well to both sides of the breadmaker and engages the drive. **NOTE:** If the baking pan is incorrectly fitted the paddle will not operate.



Close the lid. Plug in the breadmaker and switch it on. After you hear the beep, programme 1 settings are displayed by default, i.e. 1000 g, medium browning.

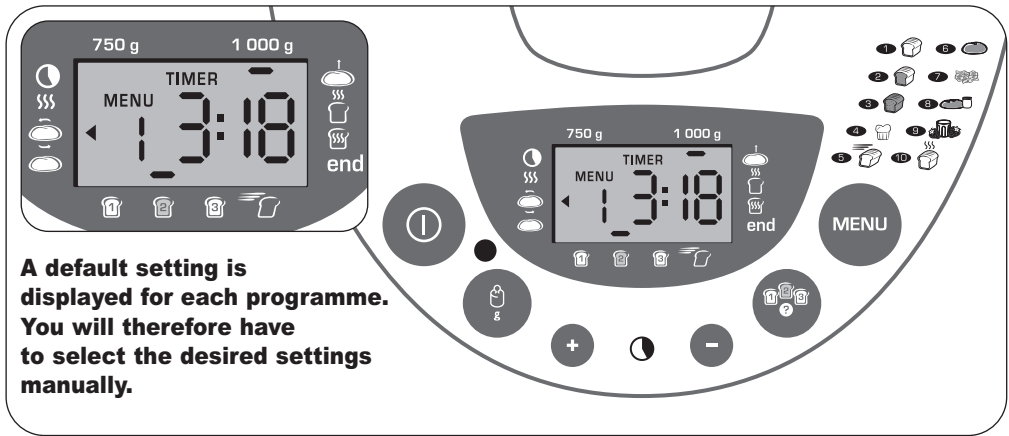


Press the **①** button.
The indicator light ◀ comes on facing the stage the program has reached.
The timer colon flashes, and the timer will count down. The operating indicator lights up.
When baking has finished a beep sounds.



Unplug the breadmaker at the end of the cooking or warming cycle. Lift the bread pan out of the breadmaker by pulling on the handle. Always use oven gloves as the pan handle is hot, as is the inside of the lid. Turn out the hot bread and place it on a rack for at least 1 hour to cool.

USING YOUR BREADMAKER



SELECTING A PROGRAMME

Choosing a programme triggers a series of steps which are carried out automatically one after another.

The MENU button enables you to choose a certain number of different programmes. The time corresponding to the programme is displayed. Every time you press the **(MENU)** button, the number on the display panel advances to the next programme, from 1 to 10:

- | | |
|-----------------------|--|
| 1 > basic white bread | 6 > leavened dough (pizza for example) |
| 2 > French bread | 7 > fresh pasta |
| 3 > wholemeal bread | 8 > yoghurt bread |
| 4 > sweet bread | 9 > jams and compots |
| 5 > super fast bread | 10 > cooking only |

1 The Basic Bread programme is used to make most bread recipes using white wheat flour.

2 The French Bread programme corresponds to a traditional French crusty white bread recipe.

3 The Wholemeal Bread programme should be selected when using wholemeal bread flour.

4 The Sweet Bread programme is suited to recipes which contain more fat and sugar.

5 The Super Fast Bread programme is specific to the SUPER FAST bread recipe (see page 23).

6 The Leavened Dough programme does not bake. It is a kneading and rising programme for all leavened doughs such as pizza dough, rolls, sweet buns.

7 Programme 7 only kneads. It is for unleavened pasta, like noodles for example.

8 Yoghurt bread is a speciality with an acidic taste, with medium browning, 1000 g only.

9 The Jams programme automatically cooks jams and compots (stewed fruits) in the pan.


10 The Cooking Only programme is used to cook for 60 min. It can be selected alone and used:

- a) with the Leavened Dough programme,
- b) to reheat cooked and cooled breads or to make them crusty,
- c) to finish cooking in case of a prolonged electricity cut during a bread baking cycle.

The breadmaker should not be left unattended when using programme 10.

When the crust has browned to the colour you want, manually stop the programme by pressing the **(I)** button for several seconds.

SELECTING THE WEIGHT OF THE BREAD

The bread weight is set by default at 1000 g. This weight is shown for informational purposes. See the recipes for more details. Programmes 6, 7, 8 and 9 do not have weight settings. Press the  button to set the desired weight of 750 g or 1000 g. The indicator light against the selected setting comes on.

SELECTING THE COLOUR OF THE CRUST (BROWNING)

By default, the colour of the crust is set at MEDIUM.

Programmes 6, 7, 8 and 9 do not have a colour setting.

Three choices are possible: LIGHT/MEDIUM/DARK.

If you want to change the default setting, press the  button until the indicator light facing the desired setting comes on.

SELECTING FAST MODE

Recipes 1, 2, 3 and 4 can be made in FAST mode, thus reducing baking time.

Press on the  button 4 times to select FAST mode.

The colour of the crust cannot be set in FAST mode.

START/STOP







Press the  button to switch the appliance on. The countdown begins.

To stop the programme or to cancel delayed programming, hold down on the  button for 5 seconds.


CYCLES

The indicator light comes on facing the cycle that the breadmaker has reached.

A table (page 24-25) indicates the breakdown of the various cycles for the programme chosen.

					
Preheating	Kneading	Rest	Rising	Baking	Warming
Used for programmes 3 and 8 to let the dough rise better.	For forming the dough's structure so that it can rise better.	Allows the dough to rest to improve kneading quality.	Time during which the yeast works to let the bread rise and to develop its aroma.	Transforms the dough into bread and gives it a golden, crusty crust.	Keeps the bread warm after baking. It is recommended that the bread should be turned out promptly after baking, however.


❗ **Preheating:** only activated for programmes 3 and 8. The kneading paddle does not operate during this period. This step accelerates yeast activity and thus encourages rising in breads made of flours which tend not to rise well.


 **Kneading:** the dough is in the 1st or 2nd kneading cycle or in a stirring period between rising cycles. During this cycle, and for programmes 1, 3, 4 and 8, you can add ingredients: dried fruit or nuts, olives, bacon pieces, etc.


A beep indicates when you can intervene. See the summary table for preparation times (page 24-25) and the "extra" column.

This column indicates the time that will be displayed on your appliance's screen when the beep sounds. For more precise information on how long before the beep sounds, subtract the "extra" column time from the total baking time.

For example: "extra" = 2:51 and "total time" = 3:13, the ingredients can be added after 22 min.

 **Rising:** the dough is in the 1st, 2nd or 3rd rising cycle.

 **Baking:** the bread is in the final baking cycle.

 **Warming:** for programmes 1, 2, 3, 4, 5, 8 and 10, you can leave your preparation in the appliance. A one-hour warming cycle automatically follows baking.

The display remains at 0:00 for one hour of warming. The appliance beeps at regular intervals. At the end of the cycle, it stops automatically after 3 beeps. To stop the warming programme, unplug the appliance.

DELAYED START PROGRAMME

You can programme the appliance up to start 15 hours in advance to have your preparation ready at the time you want. This function cannot be used on programmes 5,6,7,9,10.



This step comes after selecting the programme, browning level and weight. The programme time is displayed. Calculate the time difference between the moment when you start the programme and the time at which you want your preparation to be ready.





The machine automatically includes the duration of the programme cycles.


Using the  and  buttons, display the calculated time ( up and  down).

Short presses change the time by intervals of 10 min + a short beep.

Holding the button down gives continuous scrolling of 10-min intervals.

For example, it is 8 pm and you want your bread to be ready for 7 am the next morning. Programme 11:00 using the  and  buttons.

Press the  button. A beep is emitted. The facing indicator light  switches on  and the timer colon  blinks. The countdown begins. The ON light switches on.

If you make a mistake or want to change the time setting, hold down the  button until it makes a beep. The default time is displayed. Start the operation again.

With the delayed start programme do not use recipes which contain fresh milk, eggs, soured cream, yoghurt, cheese or fresh fruit as they could spoil or stale overnight.

PRACTICAL ADVICE

If there is a power cut: if, during the cycle, the programme is interrupted by a power cut or mishandling, the machine has a 7-min protection time during which the settings are saved. The cycle starts again where it stopped. Beyond that time, the settings are lost.

If you plan to run a second programme bake a second loaf, open the lid and wait 1 hour before beginning the second preparation.

INGREDIENTS

Fats and oils: fats make the bread softer and tastier. It also stores better and longer. Too much fat slows down rising. If you use butter, cut it into tiny pieces so that it is distributed evenly throughout the preparation, or soften it. You can substitute 15g butter for 1 tablespoon of oil. Do not add hot butter. Keep the fat from coming into contact with the yeast, as fat can prevent yeast from rehydrating. Do not use low fat spreads or butter substitutes.

Eggs: eggs make the dough richer, improve the colour of the bread and encourage the development of the soft, white part. If you use eggs, reduce the quantity of liquid you use proportionally. Break the egg and top up with the liquid until you reach the quantity of liquid indicated in the recipe. Recipes are designed for one 50 g size egg; if your eggs are bigger, add a little flour; if they are smaller, use less flour.

Milk: recipes use either fresh or powdered milk. If using powdered milk, add the quantity of water stated in the recipe. It enhances the flavour and improves the keeping qualities of the bread. For recipes using fresh milk, you can substitute some of it with water but the total volume must equal the quantity stated in the recipe. Semi-skimmed or skimmed milk is best to avoid bread having a close texture. Milk also has an emulsifying effect which evens out its airiness, giving the soft, white part a better aspect.

Water: water rehydrates and activates the yeast. It also hydrates the starch in the flour and helps the soft, white part to form. Water can be totally or partially replaced with milk or other liquids. Use liquids at room temperature.

Flour: the weight of the flour varies significantly depending on the type of flour used. Depending on the quality of the flour, baking results may also vary. Keep flour in a hermetically sealed container, as flour reacts to fluctuations in atmospheric conditions, absorbing moisture or losing it. Use "strong flour", "bread flour" or "baker's flour" rather than standard flour.

Adding oats, bran, wheat germ, rye or whole grains to the bread dough will give a smaller, heavier loaf of bread.

Using T55 flour is recommended unless otherwise specified in the recipe.

Sifting the flour also affects the results: the more the flour is whole (i.e. the more of the outer envelope of the wheat it contains), the less the dough will rise and the denser the bread. You can also find ready-to-use bread preparations on the market. Follow the manufacturer's instructions when using these preparations. Usually, the choice of the programme will depend on the preparation used. For example: Wholemeal bread - Programme 3.

Sugar: use white sugar, brown sugar or honey. Do not use unrefined sugar or lumps. Sugar acts as food for the yeast, gives the bread its good taste and improves browning of the crust. Artificial sweeteners cannot be substituted for sugar as the yeast will not react with them.

Salt: salt gives taste to food and regulates the yeast's activity. It should not come into contact with the yeast. Thanks to salt, the dough is firm, compact and does not rise too quickly. It also improves the structure of the dough. Use ordinary table salt. Do not use coarse salt or salt substitutes.

Yeast: yeast is what makes the dough rise. Use active dry baker's yeast in packets. The quality of yeast can vary, and it does not always rise in the same way. Bread can therefore come out differently depending on the yeast used.

Old or poorly stored yeast will not work as well as a freshly opened packet of dry yeast.

The proportions indicated are for flaked dried yeast. If you use fresh yeast, multiply the quantity by 3 (in weight) and dilute the yeast in a small amount of warm water with a little sugar for more effective action. There are dry yeasts in the form of small granular pellets that have to be rehydrated with a small amount of warm water with a little sugar. These are used in the same proportions as flaked dry yeast, but we recommend the latter as it is easier to use.

Additives (olives, bacon pieces, etc.): you can add a personal touch to your recipes by adding whatever ingredients you want, taking care:

- > to add following the beep for additional ingredients, especially those that are fragile such as dried fruit,
- > to add the most solid grains (such as linseed or sesame) at the start of the kneading process to facilitate use of the machine (delayed starting, for example),
- > to thoroughly drain moist ingredients (olives),
- > to lightly flour fatty ingredients for better blending,
- > not to add too large a quantity of additional ingredients, especially cheese, fresh fruit and fresh vegetables, as they can affect the development of the dough,
- > to finely chop nuts as they can cut through the loaf structure and reduce the cooked height.

PRACTICAL ADVICE

Bread preparation is very sensitive to temperature and humidity conditions. In case of high heat, use liquids that are cooler than usual. Likewise, if it is cold, it may be necessary to warm up the water or milk (never exceeding 35°C). Any liquid used should be tepid, about 20 to 25 C (except for Super Fast Bread which should be 35 to 40 C max.).

It can also sometimes be useful to check the state of the dough during the second kneading: it should form an even ball which comes away easily from the walls of the pan.

- > if not all of the flour has been blended into the dough, add a little more water,
- > if the dough is too wet and sticks to the sides, you may need to add a little flour.

Such corrections should be undertaken very gradually (no more than 1 tablespoon at a time) and wait to see if there is an improvement before continuing.

A common error is to think that adding more yeast will make the bread rise more. Too much yeast makes the structure of the bread more fragile and it will rise a lot and then fall while baking. You can determine the state of the dough just before baking by touching it lightly with your fingertips: the dough should be slightly resistant and the fingerprint should disappear little by little.

RECIPES

**For each recipe, add the ingredients in the exact order indicated.
Depending on the recipe chosen and the corresponding programme,
you can take a look at the summary table of preparation times (page 24-25)
and follow the breakdown for the various cycles. Do not alter the quantities
or omit ingredients as it can upset the critical balance of the recipe.**

tsp > teaspoon - tbsp > tablespoon

PROGRAMME 1

BASIC WHITE BREAD

	750 g	1000 g
Sunflower oil	1 tbsp	1.5 tbsp
Water	245 ml	300 ml
Salt	1 tsp	1.5 tsp
Sugar	3 tsp	1 tbsp
Powdered milk	1 tbsp	2 tbsp
White Bread Flour	455 g	550 g
Yeast*	1 tsp	5 g or 1.5 tsp

MILK LOAF

	750 g	1000 g
Butter, softened, diced	50 g	60 g
Salt	1.5 tsp	2 tsp
Sugar	2 tbsp	2.5 tbsp
Liquid milk	260 ml	310 ml
White Bread Flour	400 g	470 g
Yeast*	1 tsp	5 g or 1.5 tsp

PROGRAMME 2

FRENCH BREAD **

	750 g	1000 g
Water	270 ml	360 ml
Salt	1.5 tsp	2 tsp
White Bread Flour	460 g	620 g
Yeast	5 g or 1.5 tsp	2 tsp

FARMHOUSE LOAF

	750 g	1000 g
Water	270 ml	360 ml
Salt	1.5 tsp	2 tsp
White Bread Flour	370 g	500 g
Rye flour	90 g	120 g
Yeast	5 g or 1.5 tsp	2 tsp

PROGRAMME 3

WHOLEMEAL LOAF

	750 g	1000 g
Sunflower oil	2 tsp	1 tbsp
Water	270 ml	360 ml
Salt	1.5 tsp	2 tsp
Sugar	2 tsp	1 tbsp
Flour	225 g	300 g
Wholemeal flour	225 g	300 g
Yeast*	1 tsp	5 g or 1.5 tsp

PEASANT BREAD

	750 g	1000 g
Sunflower oil	2 tsp	1 tbsp
Water	270 ml	360 ml
Salt	1.5 tsp	2 tsp
Sugar	2 tsp	1 tbsp
Flour	230 g	300 g
Rye flour	110 g	150 g
Wholemeal flour	110 g	150 g
Yeast*	1 tsp	5 g or 1.5 tsp

* = Flaked dried type. In UK use "Easy Bake" or "Fast Action" yeast.

** = Sugar is not included in the recipe, instead the yeast feeds on the natural starches and sugars in the flour.

*** = Add when machine beeps.

PROGRAMME 4**BRIOCHE**

	750 g	1000 g
Eggs	2	3
Butter	150 g	175 g
Liquid milk	60 ml	70 ml
Salt	1 tsp	1.5 tsp
Sugar	3 tbsp	4 tbsp
White Bread Flour, type 55	360 g	440 g
Yeast*	2 tsp	2.5 tsp

Optional: 1 teaspoon orange blossom water.

KUGELHOPF

	750 g	1000 g
Eggs	2	3
Butter	140 g	160 g
Liquid milk	80 ml	100 ml
Salt	1/2 tsp	1 tsp
Sugar	4 tbsp	5 tbsp
White Bread Flour	350 g	420 g
Yeast*	2 tsp	2.5 tsp
Raisins***	100 g	150 g

Optional: soak the raisins in a light syrup (50% sugar 50% water) or alcohol such as schnapps or grape eau de vie.

Optional: place whole almonds on the top of the dough at the end of the last kneading cycle.

PROGRAMME 5**SUPER FAST BREAD**

	750 g	1000 g
Sunflower oil	1 tbsp	1.5 tbsp
Water (35 to 40°C max.)	270 ml	360 ml
Salt	1 tsp	1.5 tsp
Sugar	1 tbsp	1 tbsp
Powdered milk	1 tbsp	2 tbsp
White Bread Flour	430 g	570 g
Yeast*	3 tsp	3.5 tsp

PROGRAMME 6**PIZZA DOUGH**

	750 g	1000 g
Olive oil	1 tbsp	1.5 tbsp
Water	240 ml	320 ml
Salt	1.5 tsp	2 tsp
White Bread Flour	480 g	640 g
Yeast*	1 tsp	5 g or 1.5 tsp

PROGRAMME 7**FRESH PASTA**

	1000 g
Eggs	5
Water	60 ml
Flour (in UK Plain Flour)	600 g
Salt	1 tsp

PROGRAMME 8**YOGHURT BREAD**

	1000 g
Water	200 ml
Plain yoghurt	1 (125 g)
Salt	2 tsp
Sugar	1 tbsp
White Bread Flour	480 g
Rye flour	70 g
Yeast*	2.5 tsp

PROGRAMME 9**JAMS AND COMPOTES**

Cut or chop up the fruit of your choice before putting in the breadmaker.

Strawberry, peach, rhubarb or apricot jam:

580 g fruit, 360 g sugar, juice of 1 lemon.

Orange marmalade:

500 g fruit, 400 g sugar.

Apple/rhubarb compote:

750 g fruit, 4.5 tbsp sugar

Rhubarb compote:

750 g fruit, 4.5 tbsp sugar.

Note: When making jam never exceed the quantity in the recipe otherwise it could boil over.

PROGRAMME	WEIGHT	BROWNING	TOTAL TIME (h)	PREHEATING (mn)	1 st KNEADING (mn)	REST (mn)	2 nd KNEADING (mn)	1 st RISING (mn)	3 rd KNEADING (sec)	2 nd RISING (mn)	4 th KNEADING (sec)	3 rd RISING (mn)	COOKING (mn)	KEEP WARM (mn)	EXTRA *
1 Basic White Bread	750	1	3.13		5	5	20	39	10	26	15	50	48	60	2.51
		2	3.13		5	5	20	39	10	26	15	50	48	60	2.51
		3	3.13		5	5	20	39	10	26	15	50	48	60	2.51
		Fast	2.12		5	5	20	15	10	9	10	30	48	60	1.50
	1000 g	1	3.18		5	5	20	39	10	26	15	50	53	60	2.56
		2	3.18		5	5	20	39	10	26	15	50	53	60	2.56
		3	3.18		5	5	20	39	10	26	15	50	53	60	2.56
		Fast	2.17		5	5	20	15	10	9	10	30	53	60	1.55
2 French Bread	750	1	3.30		5	5	20	39	10	31	10	60	50	60	3.30
		2	3.30		5	5	20	39	10	31	10	60	50	60	3.30
		3	3.30		5	5	20	39	10	31	10	60	50	60	3.30
		Fast	2.30		5	5	20	15	10	16	10	39	50	60	2.30
	1000 g	1	3.32		5	5	20	39	10	31	10	60	52	60	3.32
		2	3.32		5	5	20	39	10	31	10	60	52	60	3.32
		3	3.32		5	5	20	39	10	31	10	60	52	60	3.32
		Fast	2.32		5	5	20	15	10	16	10	39	52	60	2.32
3 Wholemeal Bread	750	1	3.43	30	5	5	15	49	10	26	10	45	48	60	2.56
		2	3.43	30	5	5	15	49	10	26	10	45	48	60	2.56
		3	3.43	30	5	5	15	49	10	26	10	45	48	60	2.56
		Fast	2.28	5	5	5	15	24	10	11	10	35	48	60	2.06
	1000 g	1	3.45	30	5	5	15	49	10	26	10	45	50	60	2.58
		2	3.45	30	5	5	15	49	10	26	10	35	50	60	2.58
		3	3.45	30	5	5	15	49	10	26	10	45	50	60	2.58
		Fast	2.30	5	5	5	15	24	10	11	10	35	50	60	2.08







* Time on display to add extra ingredients egg, dried fruit, nuts, olives, etc.

PROGRAMME	WEIGHT	BROWNING	TOTAL TIME (h)	PREHEATING (mn)	1 st KNEADING (mn)	REST (mn)	2 nd KNEADING (mn)	1 st RISING (mn)	3 rd KNEADING (sec)	2 nd RISING (mn)	4 th KNEADING (sec)	3 rd RISING (mn)	COOKING (mn)	KEEP WARM (mn)	EXTRA *
4 Sweet Bread	750	1	3.17		5	5	20	39	10	26	5	52	50	60	2.55
		2	3.17		5	5	20	39	10	26	5	52	50	60	2.55
		3	3.17		5	5	20	39	10	26	5	52	50	60	2.55
		Fast	2.37		5	5	20	25	10	16	5	36	50	60	2.55
	1000 g	1	3.22		5	5	20	39	10	26	5	52	55	60	2.15
5 Super Fast Bread		2	3.22		5	5	20	39	10	26	5	52	55	60	3.00
		3	3.22		5	5	20	39	10	26	5	52	55	60	3.00
		Fast	2.42		5	5	20	25	10	16	5	36	55	60	2.20
		1	1.17		2		10	20					45	60	
	750	2	1.17		2		10	20					45	60	
6 Dough		3	1.17		2		10	20					45	60	
		1	1.20		2		10	20					48	60	
		2	1.20		2		10	20					48	60	
		3	1.20		2		10	20					48	60	
	1000 g														
7 Pasta			0.14		3		11								
8 Yoghurt Bread	1000 g		3.55	30	5	10	20	39	10	26	10	45	60	60	2.58
9 Jam				1.05			5					10	50		
10 Bake only	1000 g	1	1										60	60	
		2	1										60	60	
		3	1										60	60	

Comment: the total duration does not include warming time for programmes 1, 2, 4, 5, 8 and 10.

TROUBLESHOOTING GUIDE

Not getting the expected results? This table will help you.

	Bread rises too much	Bread falls after rising too much	Bread does not rise enough	Crust not golden enough	Sides brown but bread not fully cooked	Top and sides floury
						
The ① button was pressed during baking				●		
Not enough flour		●				
Too much flour			●			●
Not enough yeast			●			
Too much yeast		●		●		
Not enough water			●			●
Too much water		●			●	
Not enough sugar			●			
Poor quality flour			●	●		
Wrong proportions of ingredients (too much)	●					
Water too hot		●				
Water too cold			●			
Wrong programme			●	●		

TECHNICAL TROUBLESHOOTING GUIDE

PROBLEMS	SOLUTIONS
The kneading paddle is stuck in the pan	<ul style="list-style-type: none"> Let it soak before removing it.
The kneading paddle is stuck in the bread	<ul style="list-style-type: none"> Lightly oil the kneading paddle before adding the ingredients to the pan
After pressing on ①, nothing happens	<ul style="list-style-type: none"> The machine is too hot. Wait 1 hour between 2 cycles. A delayed start has been programmed. The programme includes preheating
After pressing on ①, the motor is on but no kneading takes place	<ul style="list-style-type: none"> The pan has not been correctly inserted. Kneading paddle missing or not installed properly.
After a delayed start, the bread has not risen enough or nothing happens	<ul style="list-style-type: none"> You forgot to press on ① after programming. The yeast has come into contact with salt and/or water. Kneading paddle missing.
Burnt smell	<ul style="list-style-type: none"> Some of the ingredients have fallen outside the pan: let the machine cool down and clean the inside of the machine with a damp sponge and without any cleaning product. The preparation has overflowed: the quantity of ingredients used is too great, notably liquid. Follow the proportions given in the recipe.

CLEANING AND MAINTENANCE

- Unplug the appliance and let it cool down.
- Clean the body of the appliance and the inside of the pan with a damp sponge. Dry thoroughly.
- Wash the pan and kneading paddle in hot water.
If the kneading paddle remains stuck in the pan, let it soak for 5 to 10 min.
- Remove the lid to clean it with hot water.
- Do not wash any part in a dishwasher.
- Do not use household cleaning products, scouring pads or alcohol. Use a soft, damp cloth.
- Never immerse the body of the appliance or the lid.

SAFETY RECOMMENDATIONS



Let's help to protect the environment!

- ① Your appliance contains many materials that can be reused or recycled.
- Take it to a collection point so it can be processed.

- This appliance complies with the technical safety rules and standards in force.
- Carefully read the instructions before using your appliance for the first time: the manufacturer does not accept responsibility for use that does not comply with the instructions.
- This appliance is not intended for use by children or other persons without assistance or supervision if their physical, sensory or mental capabilities prevent them from using it safely.
- Make sure that the power it uses corresponds to your electrical supply system. Any error in connection will cancel the guarantee.
- Your appliance must be plugged into an earthed socket. If this is not the case, an electric shock may be received, should a fault develop. For your safety, earthing must correspond to the electrical system standards applicable in your country.
- Your appliance is designed for indoor home use only.
- Unplug the appliance when you have finished using it and when you clean it.
- Do not use the appliance if it is not working properly or if it has been damaged. If this occurs, contact an authorised service centre (see the list in the service booklet).
- All interventions other than cleaning and everyday maintenance by the customer must be performed by an authorised service centre.
- Do not immerse the appliance, power cord or plug in water or any other liquid.
- Do not leave the power cord hanging within reach of children.
- The power cord must never be close to or in contact with the hot parts of your appliance, near a source of heat or over a sharp corner.
- Do not use the appliance if the power cord or plug is damaged. The power cord must be replaced by an authorised service centre to avoid any danger (see the list in the service booklet).
- Do not touch the viewing window during and just after operation. The window can reach a high temperature.
- Do not pull on the supply cord to unplug the appliance.
- Only use an extension cord that is in good condition, has an earthed socket and is suitably rated.
- Do not place the appliance on other appliances.
- Do not use the appliance as a source of heating.
- Do not place paper, card or plastic in the appliance and place nothing on it.
- Should any part of the appliance catch fire, do not attempt to extinguish it with water. Unplug the appliance. Smother flames with a damp cloth.
- For your safety, only use accessories and spare parts designed for your appliance.
- All appliances undergo strict quality control. Practical usage tests are performed on randomly selected appliances, which would explain any slight traces of use.
- At the end of the programme, always use oven gloves to handle the pan or hot parts of the appliance. The appliance gets very hot during use.
- Never obstruct the air vents.
- Be very careful, steam can be released when you open the lid at the end of or during the programme.
- When using programme No. 9 (jam, compotes) watch out for steam and hot spattering when opening the lid.
- Caution, if the dough overflows the baking cavity and touches the heating element, it can catch fire, therefore:
 - do not exceed the quantities indicated in the recipes.
 - do not exceed a total of 1000 g of dough.
- The measured noise level of this product is 64 dBA.